



RESTAURANT • WINEBAR • SALUMERIA

Thank you for considering Bacaro for your special event.

Experience a warm sense of arrival, with authentic Italian cuisine and impeccable service standards in the grace and charm of our restaurant.

Bacaro Restaurant is located at 262 South Water Street in Downtown Providence, R.I. The restaurant is beautifully situated on the Providence River front with dramatic views of the city as well as the water. The state park on the riverfront across the street from Bacaro lends great scenery to many ceremonies. There is a 100 car parking lot attached to our building to make parking easy for your guests.

For more information or to schedule a consultation meeting, please call Jennifer Matta at (401) 751-3700 ext. 112 or email at Jennifer@bacarorestaurant.net. To see more on Bacaro, visit our website at www.bacarorestaurant.net.



The Bacaro Salumeria Table with Designer Accents makes a wonderful gathering area for guests to mingle around before dinner. This Table can also be made into a Grand Seafood Table- See Reception Menu above



We can personalize your menus to mark your occasion. Just email us a copy of your logo or let us know how you would like the wording and we will gladly prepare a custom menu to fit your needs.



Our upstairs dining room overlooking the Providence River as well as the Downtown Providence skyline presents a dramatic atmosphere for your event.



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Reception Menu Ideas

(available with reception area only)

SPUNTINI - passed hors d'oeuvres- bite sized appetizers

\$3/person

- Bolognese-Stuffed Fried Olives

-Arancini- breaded & fried risotto stuffed with mozzarella

-Tuscan Meatballs with Porcini and Prosciutto in Brodo

-Traditional Bruschetta- garlic rubbed grilled bread with virgin olive oil and salt

-Fried Sage and Anchovy Sandwiches

\$4/person

-Taleggio in "Carozza"- pan fried sandwiches of Taleggio & Roth Reserve cheese

-Pan-Seared Sausages with Spicy Mustard, Grain Mustard and Fresh Grated Horseradish

-Creamy Baccala on Crispy Polenta

-Teleme & Genoa Salame Panini with Rocket

-Grilled Pizza Margarita- San Marzano tomato pomodoro, fresh herbs, pecorino romano, bel paese

-Panini- small, griddled sandwiches of Prosciutto di San Daniele & Taleggio Cheese

-Fried Smelts with Soar & Lemony Aioli -slow cooked onions with wine vinegar and bay leaf

-Crostini of house made sausage, rapini and ricotta

-New World Bruschetta Buffalo Mozzarella, Roasted Red Peppers Agro Dolce & Wild Rocket

-Oysters on the half shell shallot mignonette, champagne mignonette, cocktail sauce

-Crostini with Local Wild Flower Honey & Prosciutto di Parma

-Roasted, Fontina-Stuffed Veal Meatballs served in San Marzano Pomodoro with Tuscan Olive Oil

\$5/person

-Carpaccio of Beef served on a fork with fresh lemon, Capezzana olive oil, sea salt

-U-10 Shrimp on a fork with cherry tomato, fresh grated horse radish, Regaleali olive oil, sea salt

-Smoked salmon on cucumber with crème fraîche, capers and chive

-New Brunswick shrimp and avocado in lemon & honey vinaigrette with fresh mint

-Warm Oysters – served in shell with cognac and shallot cream

-Crostini with Duck Livers & Onions Cooked in Vin Santo

-Crostini with Salt-Cured Foie Gras and Sweet Fig Jam

Displayed Items (available with reception area only)

Assorted Salumi and Formaggi table (serves 50-80 people)

Market Price

Choose 4 Salumi and 4 Formaggi from the Bacaro Salumeria Menu. Cured meats and cheeses will be accompanied by freshly baked breads, spiced nuts, honey, marmalades, olive oil and an assortment of olives

Grand Seafood Table (serves 50-80 people)

Market Price

An assortment of cold tastes of the sea including, oysters, clams, scallops on the half-shell, large shrimp, lobster, octopus & squid salad, mussel salad, cured salmon to name a few. The table will include an assortment of traditional accompaniments.



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2018 Private Party Outlines

Menus: Customize your menu from our group menus or work personally with the chef. Guests receive choice of main course the night of event. Provide logo or heading for personalized menu cards at each place setting.

Buffet Menu - \$50/person

Includes:

- 1 salad
- 2 proteins
- 1 pasta
- 1 starch
- Mixed vegetable platter
- Dessert & coffee table

3 Course Menu without Reception- \$60/person

Includes:

- Plated appetizer
- Choice of 3 entrees- \$55/person without choices
- Plated dessert

Not Applicable without Private Room Rental

3 Course Menu with 1 hour Reception- \$65/person

Includes:

- 2 passed hors d'oeuvres for 1 hour
- Plated appetizer
- Choice of 3 entrees- \$60/person without choices
- Plated dessert

Not Applicable without Private Room Rental

4 Course Menu with 1 hour Reception- \$70/person

Includes:

- 2 passed hors d'oeuvres for 1 hour
- Plated appetizer
- Pasta or Risotto course
- Choice of 3 entrees- \$65/person without choices
- Plated dessert

Not Applicable without Private Room Rental

7 Course Tasting Menu- \$125/person

Includes:

7 skillfully prepared courses designed to heighten the senses as the chef brings a balance of seasonal flavors from lightest to fullest with a delightfully sweet ending

7 Course Tasting Menu Paired with Wines- \$225/person

Includes:

7 skillfully prepared courses designed to heighten the senses as the chef brings a balance of seasonal flavors from lightest to fullest ending with a delightfully sweet ending all masterly paired with the perfect wines to accompany each course

Menu includes:

- Freshly baked bread with olive oil
- Beverage service of filtered water, coffee, decaffeinated coffee

A 20% service charge & sales tax will be added to all food and beverage charges



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Wine List for Group Events

This is an idea of some available wines and pricing. Bacaro has access to any wine on the market and would be happy to consult with your party and bring in the wine of your choice.

SPARKLING

Champagne (Toast pours are based on 6 glasses per bottle)

N.V.	Veuve Clicquot Rosé <i>Medium bodied rose with persistent flavors of berries, cherry and citrus</i>	120.00
N.V.	Veuve Clicquot Yellow Label <i>Pinot Noir dominated allows for an aggressive yeasty, creamy finish</i>	110.00
N.V.	Pol Roger Brut <i>Light and easy with smoky nose and hints of apples and spice</i>	94.00

Prosecco

N.V.	Nino Franco Prosecco, Rustico <i>Light floral aromas, crisp pear, pear, balanced acidity, clean finish</i>	38.00
N.V.	Bisol Prosecco, "Crede" <i>Brilliant light straw yellow color, elegant flavors of apple and pear</i>	46.00
N.V.	Bisol Cuvée Rosé Prosecco "Jeio" <i>Pale pink in color, floral notes, flavors of lychees and citrus, lasting dry finish</i>	40.00

WHITE

Suavia Soave Classico <i>Medium body light mineral notes with solid creamy fruit flavor.</i>	34.00
La Battistina Gavi <i>Light to medium bodied with balance of citrus and soft green fruit flavors</i>	36.00
San Michele Chardonnay <i>Clean crisp chardonnay "unoaked" balanced ripe fruit</i>	36.00
Villa Chiòpris Sauvignon Blanc <i>Dry, with rounded acidity, with flavors of citrus, melon and grapefruit</i>	36.00

RED

Solane Valpolicella Classico Superiore "Santi" <i>Medium to full bodied, light spice, rich dark fruit soft tannins, velvety finish</i>	42.00
Bacaro Nero d'Avola <i>Bright cherry and red fruit flavors, soft tannic structure</i>	34.00
Cortese Nebbiolo, Langhe <i>Light, bright flavors of plump fruit, slight earthy qualities and gentle finish</i>	38.00
Castello di Bossi Chianti Classico <i>Flavors of cherries, plums and slight vanilla, bright acidity and well structured tannins</i>	36.00



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SPECIAL EVENTS AT BACARO

Minimum Spending Requirement

Minimum spending requirements are assessed to cover possible losses sustained by closing the restaurant or a portion of the restaurant for an entire evening. A minimum spending limit will be determined and set for your event. There is no room charge assessed unless the minimum spending requirement is not met, in which case, the difference will equate to the room charge and will be due at the end of the event. A deposit is due at the time of the booking to secure the date. The deposit is refundable up until 14 days prior to the scheduled event date. Cancellation within 14 days of the scheduled event will be subject to a fee equivalent to 50% of the deposit. There will be no refunds for cancellations within seven days of the event.

****Please Note: these are not room charges**

Minimum Spending Requirements

Are Applied to food and beverage only- taxes and gratuity are separate

		Sunday or Monday	Tuesday through Thursday	Friday	Saturday
Area	Maximum Seating	Reserved for Entire Evening	Reserved for Entire Evening	Reserved for Entire Evening	Reserved for Entire Evening
First Floor Only	35	\$4000.00 Up to 35 people seated with cocktail reception area	Semi-private area: \$3,500 Up to 35 people seated with no cocktail reception area	Semi-private area: \$7,000 Up to 35 people seated with no cocktail reception area	Semi-private area: \$10,000 Up to 35 people seated with no cocktail reception area
Second Floor Only	45 people seated with cocktail reception area 80 people seated with no cocktail reception area	\$5000.00 Up to 80 people seated with cocktail reception area	\$8000.00 45 people max with cocktail reception area 80 no cocktail reception area	\$12,000 45 people max with cocktail reception area 80 no cocktail reception area	\$15,000 45 people max with cocktail reception area 80 no cocktail reception area
Whole Building	Up to 80 with cocktail reception area	\$5000.00 Up to 90 people seated with cocktail reception area	\$9000 Up to 90 people seated with cocktail reception area on first floor	\$15,000 Up to 90 people seated with cocktail reception area	\$17,000 Up to 90 people seated with cocktail reception area